

FDA/Dockets Management Branch (HFA-305)

5630 Fishers Lane

Room 1061

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Rockville, MD 20852

Docket No. 97N-0074

November 2, 1999

To whom it may concern:

I understand that the President's Council on Food Safety is seeking public input on ways to reduce food borne illness in the nation's food supply. A major way would be to stop the practice of forced molting of hens!

Starving hens to manipulate egg production causes hen's immune systems to break down under the stress and the hen's susceptibility to *Salmonella* infection is increased and the eggs are affected.

Between 1985 and 1998, "over three-quarters of *Salmonella Enteritidis* outbreaks were linked to eggs, according to the Centers for Disease Control and Prevention." Causes cited in the report are

"heavy rodent populations and forced molting."

And so it's obvious that in order to protect the consumer, forced molting of hens must stop.

Sincerely

Charlotte Marchese

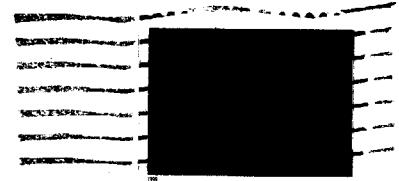
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